

KOCBEK:
PUMPKIN SEED OIL



CASE STUDY – BE INSPIRED

A Slovakian Case study of GOOD food processing making Pumpkin Seed Oil

The owners of KOCBEK pride themselves on their quality product made using traditional methods and they supplemented their signature pumpkin oil with other quality products. Their pumpkin oil is now being promoted correctly worldwide, as a **quality artisan product** and it is competing well against the popular olive oils.

Organic and local farmers supply of pumpkin seeds to the Kocbek Oil mill & they follow sustainable production, **processing**, and distribution of their seeds. Particular attention is paid to integrating **natural methods** and the circulation of substances in nature. They have received a certificate of protected geographical indication for their Pumpkin Oil.

VISIT <https://kocbek.si/en/>

READ THE FULL STORY <https://www.foodinnovation.how/wp-content/uploads/2021/08/52-Kocbek.pdf>

